



The Profit in an Apple Crop

HIGH grade apples usually find a ready market. But what about the culls? The profit in an apple crop often lies in the utilization of the grade "B" apples and culls for making cider and vinegar. The crushing of apples for their juice is one of the quickest ways to effect an immediate turnover. Windfall apples which are not green or rotten, small apples, and any sound apples that cannot be marketed as fruit may be profitably used.

Cider making should be made a part of the harvest wherever apples are grown. As a commercial product, cider has found a new market. For home consumption, it is easily possible to preserve sweet cider just as fruits are preserved in bottles, jars or tin cans, or by pasteurization. The Department of Agriculture has found that sweet cider keeps almost indefinitely if properly handled.

The Farmers' Favorite Cider Mills are made in three sizes, two of which may be used with power if desired. Although varying greatly in size and capacity, each mill embodies all the essentials necessary to profitable and successful cider making. Because of the method of grinding the apples into a perfect paste-like pomace, these mills excel all others in the quantity of cider which can be obtained. The grinder leaves none of the crushing to be done under the press.

Farmers' Favorite Jumbo Mill

THIS is the ideal mill for quantity production. It has a capacity of 20 to 25 bushels an hour when operated by hand, and a capacity of 60 to 80 bushels an hour when run by power. The capacity depends a great deal upon the operator or on the power used, and fully as much upon the condition of the apples to be ground. The press will produce 1½ to 2 barrels of cider at one filling.

The wooden parts of this combined grinder and press are made of selected oak and maple. Note the sturdiness of frame and the added strength given by the use of steel rods and braces. The curbing is proportionately strong, being

> of hard wood, and is carefully fitted. The heavy three-inch screws guarantee a tremendous pressure.

Dimensions of Jumbo Mill

4 ft. 6 in. wide 4 ft. 2 in. long

5 ft. 10 in. high

Height with screws raised, 8 ft. Curb, inside 37 x 31 in., 26 in. high Shipping weight, 1250 lbs.

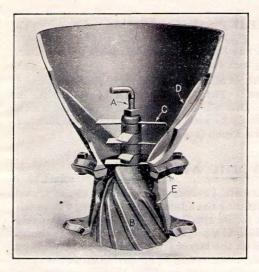


GRENLOCH, NEW JERSEY



BATEMAN-AND Clark COMPANIES, Inc.

85 YEARS IN BUSINESS



A. Left hand thread adjustment for cone. pomace finer, loosen set nut by turning to right, and turn spindle to left. To make pomace coarser, turn turn spindle to left. spindle to right.

B. Revolving cone which grates apples into pomace.

C. Revolving knives for slicing apples.

D. Flange holds apples in position for knives and forces apples down to cone.

E. Spiral ridges on the inside of outer shell, against which the inner cone grinds.

The grinder of the Farmers' Favorite Cider Mill is an exclusive feature, and is one of the reasons for the popularity of this mill. Instead of crushing the whole apples between rollers, the revolving knives in the hopper slice the fruit as it passes down into the grater. The grater consists of two cones. one within the other. On the inside of the outer cone and on the outside of the inner cone are ribbed spiral ridges, which, as the inner cone revolves, grate the apples into a fine, juicy pomace. These cones are ground to a perfect fit in emery and oil. By a simple adjustment (shown under "A" in the sectional view), the inner cone may be raised or lowered so as to grate the pomace as fine as desired. This grinder has made the Farmers' Favorite Mill famous for the amount of juice it will produce from a bushel of apples.

On the Jumbo Mill the grinder is placed at the end of the press, at a convenient height, giving an easy lift to the top of the hopper. The space under the grinder is clear. allowing any sort of a receptacle to be used to receive the pomace.

Farmers' Favorite Senior Mill

LTHOUGH the principle of operation is the same, the Senior Mill differs greatly in construction from the Jumbo Mill. There are two round curbs, and the grinder is placed directly over one of them. When the curb is filled with pomace, it is slid under the press. While the cider is being pressed from the pomace in one curb, the other curb is being filled direct from the grinder. Each curb has a capacity of two bushels.

The grinder is of exactly the same design as used on the Jumbo Mill, slicing and grating the apples instead of crushing them.

All wood parts are of oak and maple. The pressure screw is 13/4-inch steel, insuring a surplus of power.

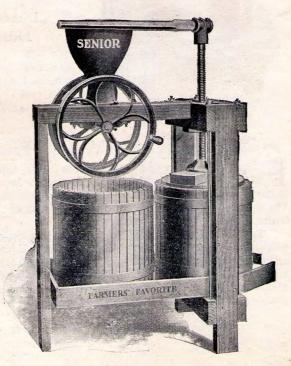
By using only the press and one of the curbs, the Senior Mill is an efficient fruit press, and will extract the juice of grapes and berries.

Dimensions of Senior Mill

2 ft. 4 in. wide

4 feet long 3 ft. 10 in, high to top of frame Shipping weight, 387 lbs.

5 ft. 5 in. high with screw raised Curb, inside, 18 in. diameter, 18 in. high



Power Equipment for Jumbo and Senior Mills

DOTH the Jumbo Mill and the Senior Mill may be operated with power. $2\frac{1}{2}$ to 3 h. p. is required to run the Jumbo Mill, and 1 h. p. will operate the Senior Mill. The grinders should be operated at a speed of 50 revolutions a minute.

We can furnish the Jumbo Mill with pulleys 18 in. x 4 in.; 22 in. x 4 in.; or 26 in. x 4 in. The balance

wheels on the Jumbo Mill are 26 inches in diameter, with a $2\frac{1}{4}$ inch face.

The Senior Mill is equipped for use either by hand or by power. The balance wheels are 20 inches in diameter. One wheel has a face of $2\frac{3}{4}$ inches, and a belt can easily be attached to it. The other balance wheel has a 2 inch face.



Farmers' Favorite Medium Mill

THIS is the smallest size Farmers' Favorite Mill. It does the same good work as the largest size, grinding the apples and extracting the maximum quantity of juice. Except for its smaller size, this mill is constructed exactly the same as the Senior Mill. It is proportionately strong throughout. The same efficient grinder used on the larger sizes is used on the Medium Mill. Two curbs permit grinding and pressing to be carried on at the same time.

The Medium Mill makes an ideal fruit press for grapes and berries by using the press and one of the curbs.

Dimensions of Medium Mill

24 in. wide

3 ft. 2 in. high

Curb, 11 in. inside diameter, 11 in. high Shipping weight, 208 lbs.

CLARK "CUTAWAY" Fruit Press

POR making wines and fruit or grape juices, the CLARK "CUTAWAY" Fruit Press is highly recommended. It is similar in design to the press on the cider mills, and extracts the juices in the same way. The grinder, of course, is eliminated, as it is not required for soft fruits such as grapes and berries.

The CLARK "CUTAWAY" Fruit Press is sturdily constructed and will give long service. The wood parts are of selected oak and maple, and the frame is braced with steel rods. The curb is large and is firmly bound with metal strips. The steel pressure screw is 1½ inch in diameter. This press, with its capacity of eight gallons of fruit at one pressing, will meet all average requirements.

Dimensions of Fruit Press

4 ft. 1 in. high 2 ft. 4 in. wide Curb, 14 in. diameter, 13½ in. deep Shipping weight, 135 lbs.

